Food and Drug Administration, HHS

(c) To assure safe use of the additives, their label and labeling shall conform to that registered with the Environmental Protection Agency.

[42 FR 14526, Mar. 15, 1977, as amended at 47 FR 35756, Aug. 17, 1982; 50 FR 3891, Jan. 29, 1985; 57 FR 8065, Mar. 6, 1992]

§173.322 Chemicals used in delinting cottonseed.

Chemicals may be safely used to assist in the delinting of cottonseed in accordance with the following conditions:

- (a) The chemicals consist of one or more of the following:
- Substances generally recognized as safe for direct addition to food.
- (2) Substances identified in this paragraph and subject to such limitations as are provided:

Substances alpha-Alkyl-omega- May be u	Limitations used at an applicate not to exceed 0.3
alpha-Alkvi-omega- May be u	
hydroxypoly-(oxyethylene) produced by condensation of a linear primary alcohol containing an average chain length of 10 carbons with poly(oxyethylene) having an average of 5 ethylene oxide units. An alkanomide produced by condensation of coconut oil fatty acids and diethanolamine, CAS Reg. No. 068603–42–9.	used at an applica- te not to exceed 0.2 it by weight of cot- ds to enhance ag of cottonseeds in- for the production onseed oil. Byprod- cluding lint, hulls, eal may be used in

[47 FR 8346, Feb. 26, 1982]

§ 173.325 Acidified sodium chlorite solutions.

Acidified sodium chlorite solutions may be safely used in accordance with the following prescribed conditions:

- (a) The additive is produced by mixing an aqueous solution of sodium chlorite (CAS Reg. No. 7758–19–2) with any generally recognized as safe (GRAS) acid.
- (b)(1) The additive is used as an antimicrobial agent in poultry processing water in accordance with current industry practice under the following conditions:
- (i) As a component of a carcass spray or dip solution prior to immersion of

the intact carcass in a prechiller or chiller tank:

- (ii) In a prechiller or chiller solution for application to the intact carcass;
- (iii) As a component of a spray or dip solution for application to poultry carcass parts;
- (iv) In a prechiller or chiller solution for application to poultry carcass parts; or
- (v) As a component of a post-chill carcass spray or dip solution when applied to poultry meat, organs, or related parts or trim.
- (2) When used in a spray or dip solution, the additive is used at levels that result in sodium chlorite concentrations between 500 and 1,200 parts per million (ppm), in combination with any GRAS acid at a level sufficient to achieve a solution pH of 2.3 to 2.9.
- (3) When used in a prechiller or chiller solution, the additive is used at levels that result in sodium chlorite concentrations between 50 and 150 ppm, in combination with any GRAS acid at levels sufficient to achieve a solution pH of 2.8 to 3.2.
- (c) The additive is used as an antimicrobial agent in accordance with current industry practice in the processing of red meat, red meat parts, and organs as a component of a spray or in the processing of red meat parts and organs as a component of a dip. Applied as a dip or spray, the additive is used at levels that result in sodium chlorite concentrations between 500 and 1,200 ppm in combination with any GRAS acid at levels sufficient to achieve a solution pH of 2.5 to 2.9.
- (d) The additive is used as an antimicrobial agent in water and ice that are used to rinse, wash, thaw, transport, or store seafood in accordance with current industry standards of good manufacturing practice. The additive is produced by mixing an aqueous solution of sodium chlorite with any GRAS acid to achieve a pH in the range of 2.5 to 2.9 and diluting this solution with water to achieve an actual use concentration of 40 to 50 parts per million (ppm) sodium chlorite. Any seafood that is intended to be consumed raw shall be subjected to a potable water rinse prior to consumption.
- (e) The additive is used as an antimicrobial agent on raw agricultural